

# Breakfast Lasagna

**Makes:** 45 servings

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Ingredients	Weight	Measure
Sausage, turkey, bulk	2 lb + 8 oz	
Canned Peaches*		3 qt
Gravy Mix, country, prepared		9 cups
Waffle Squares, ready to heat and serve		90 each (minimum 1.1 oz; 4"x4")
Cheese, American, grated	1 lb + oz	

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>418</b>	
Total Fat	17.6 g	
Protein	18.4 g	
Carbohydrates	49.4 g	
Dietary Fiber	4 g	
Saturated Fat	4.9 g	
Sodium	1587 mg	

## Directions

1. Brown and crumble sausage in skillet. Drain and rinse. Hold while preparing gravy. CCP: Heat to 165„a F or higher for 15 seconds. CCP: Hold for hot service at 135øX F or higher.

1. Drain fruit if using canned fruit. Do not reserve juice.

2. Prepare gravy mix according to package directions. Stir cooked sausage into gravy mix. CCP: Heat to 165„a F or higher for 15 seconds. CCP: Hold for hot service at 135øX F or higher.

3. Heat waffles: Convection oven at 300° F for 8-12 minutes or Conventional oven at 350° F for 12-15 minutes.

4. Line three 12” x 20” x 2” steam table pans with

parchment paper. Place single layer (3 x 5) heated waffles in each pan.

5. Spread 1½ cups sausage gravy over waffle layer in each pan. Repeat.

6. Top second layer of waffle/gravy mix with 8 oz grated cheese in each pan.

7. Hold covered in heated cart until service. CCP: Hold for hot service at 135° F or higher.

8. Cut each pan 3 x 5.